

Freshly Baked Bread, rapeseed oil & aged balsamic

## THE 'HORS D'OEUVRES' TABLE

Freshly prepared, our offering can be enjoyed  
either as an appetiser or main course.

Featuring the very best selection of local, seasonal  
and continental produce for you to select for yourself

Starter £8.25    Main Course £16.50

## STARTERS

Tiger Prawns Tempura - chilli dipping sauce, lime 5 or 9 £8.70 / £16.95

Baked Fig & Red Onion 'Tarte Tatin' - Yorkshire fettle cheese (v) £7.50

Farmhouse Chicken Liver & Pork Terrine - beetroot relish, rustic toast £6.95

Galia Melon – champagne & orange jelly, winter berries (v) £5.95

Mackenzies Oak Smoked Scottish Salmon - prawns, crayfish, classic cocktail sauce £7.95

## MAIN COURSES

Pan Seared Fillets of Sea Bass - brown shrimps, saffron risotto £15.95

'Coq Au Vin' – pan roasted breast & red wine braised leg, mushrooms, shallots, pancetta £15.75

Char-Grilled 28 Day Aged 9oz Sirloin – red wine butter, landcress, hand cut chips £23.50  
- add peppercorn sauce £1.75

Baked Wild Mushroom, Chestnut & Spinach Parcel - caramelised root vegetables (v) £12.95

Plate of Cumbrian Pork - tenderloin, belly & spicy sausage hot pot, creamed savoy cabbage & bacon £16.75

Fish & Chips – fillet of haddock in Wainwright Ale batter, hand cut chips, homemade tartare sauce, mushy peas £14.95

Four Hour Slow Cooked Blade of Beef - burgundy wine sauce, "bubble and squeak", horseradish cream £16.95

Grilled Venison Sausage & Mash - pickled red cabbage £11.95

Prices include VAT at current rate – service at your discretion. Guests concerned about the presence of nuts, seeds or other allergens in our food are requested to seek the advice from a member of the team.

## SIDE ORDERS

All £3.25

Caramelised Root Vegetables

Rocket & Parmesan Salad

Garlic & Thyme Roasted New Potatoes

Buttered Winter Greens

Sea-Salted Hand Cut Chips

Tomato, Watercress & Red Onion Salad

## DESSERTS

All £6.95

Bramley Apple Crumble - vanilla ice cream

Crème Brûlée – homemade shortbread

Toffee, Banana & Pecan Sundae

Chocolate “Indulgence” – cherry sauce

Sticky Toffee Pudding – hot butterscotch sauce, cream

‘Yorvale’ Yorkshire Ice Cream – vanilla pod, maple syrup & walnut, double chocolate

Can't quite manage a full dessert... Try our Christmas Pudding Ice Cream £3.95

## BUTLERS FARMHOUSE CHEESE

A taster slate of Award winning Cheeses served with grapes, celery & hand baked Scottish biscuits

Slate of 3 - £7.50

Tuxford & Tebbutt Blue Stilton – Stilton is also called 'The King of English cheeses'. This Blue Stilton is characterised by its typical blue veining with rich complex flavours and a piquant finish.

Sandhams Mature Cheddar – made with pasteurised milk, a rich & creamy textured cheese with a full, mature flavour, with a clean and pleasant aftertaste.

Irish Bally Brie – hand-made in small batches, produced using only the finest quality milk from the lush fields of the Clogher Valley in Co. Tyrone, with a wonderfully rich & creamy, almost soft butter like centre. It has a delightful lingering savoury taste with a mellow, nutty flavour

Coffee served with a mini mince pie £3.00

Brew (Hand Blended Loose Leaf Teas) - Easy Green, Earl Grey, Fruit Punch, Moroccan Mint & English Breakfast £3.00